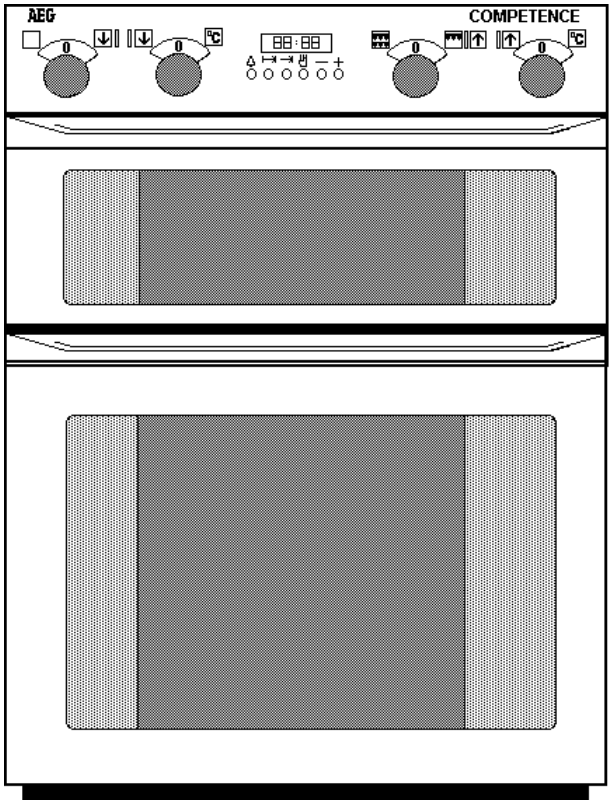
COMPETENCE D4100

Build-in Electric Multifunction Double Oven

Operating And Installation Instructions



⚠IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the cooker. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department. Telephone 0870 5 350350

INSTALLATION

The cooker must be installed according to the instructions supplied.

The cooker must be installed in an adequately ventilated room.

NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

This cooker is heavy and care must be taken when moving it. Do not try to move the cooker by pulling the door handles.

Warning: Do Not attempt to lift this appliance by the handles.

All packaging, both inside and outside the cooker must be removed before the cooker is used.

It is dangerous to alter the specifications or modify the cooker in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

CHILD SAFETY

Do not allow young children to play with any part of the packaging.

This cooker is designed to be operated by adults. Young children must not be allowed to tamper with the controls or play near or with the cooker.

The cooker and accessible parts especially around the grill area become hot when the cooker is in use. Keep children away until it has cooled.

DURING USE

This cooker has been designed for domestic use to cook edible foodstuffs only, and must not be used for any other purpose.

Take great care when heating fats and oils as they will ignite if they become too hot.

Never place plastic or any other material which may melt in or on the oven.

Do not stand too close to the oven or grill while in use as warm air will exhaust from the grill cavity and the vents on the front frame of the cooker.

Do not leave the grill pan handle in position when grilling and ensure oven gloves are used to remove and replace the handle, as it will become hot.

Always use oven gloves to remove and place food in the oven.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Never line any part of the cooker with aluminium foil.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

Never leave the cooker unattended when the oven door is open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

Do not stand on the cooker or on the open oven doors.

Do not hang towels, dishcloths or clothes from the cooker or its handles. They are a safety hazard.

CLEANING AND MAINTENANCE

The cooker is heavy and care must be taken when moving it.

For Hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other

foodstuffs could result in a fire especially in the grill pan.

This cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the cooker in case it is inadvertently switched on.

Always allow the cooling fan to cool the cooker down before switching off at the wall prior to carrying out any cleaning / maintenance work.

Only clean this cooker in accordance with the instructions given in this book.

SERVICE

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This cooker should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 35 of this book.

AT THE END OF THE COOKERS LIFE

When the time comes to dispose of your cooker please contact your local Council Authority. They can arrange to dispose of the cooker in a safe and controlled manner. The number will be in the telephone book.

☞ **Please read this instruction book carefully before use and retain for future reference.**

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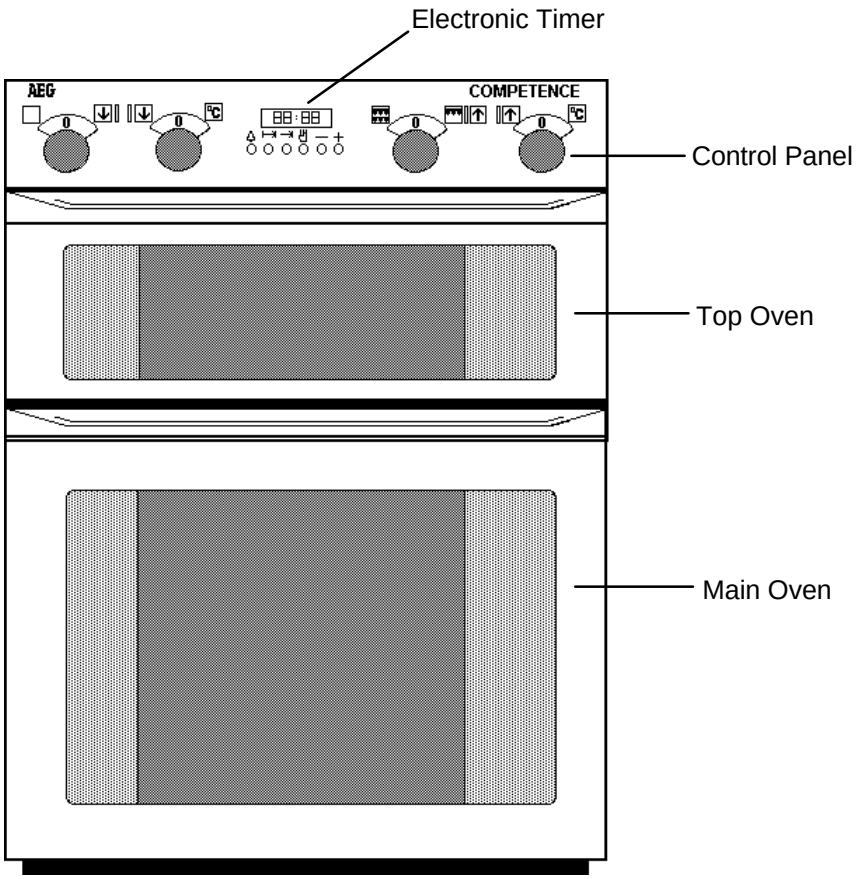
DESCRIPTION OF THE OVEN

Build-in electric multifunction double oven.



Please note that the handle type on your product may differ in type and shape from that shown in the diagram.

Your build-in oven comprises of a conventional second oven and dual grill in the top compartment.
The Multifunction main oven is the larger of the two ovens. It comprises of a number of different cooking functions. The Multifunction oven can be automatically controlled by the electronic timer.

To help you the following symbols will be found in the text.

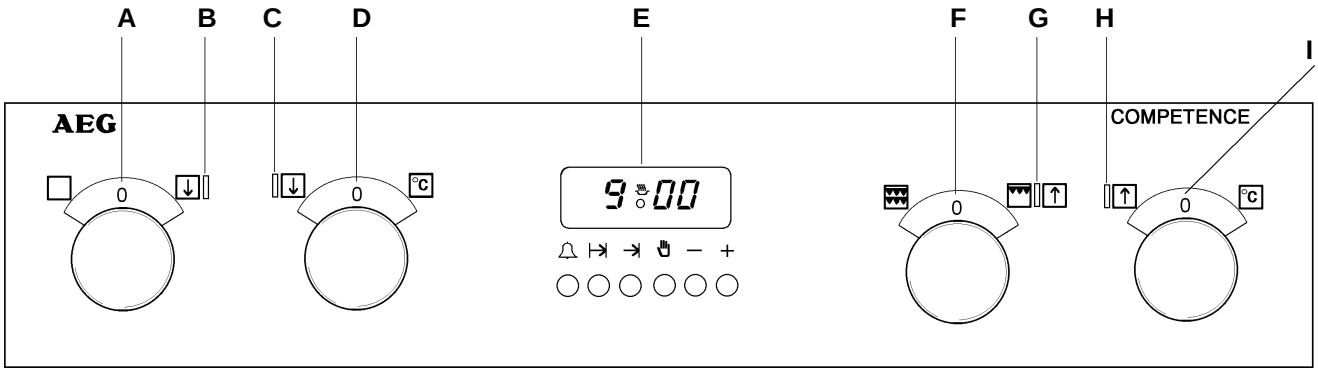
Safety Instructions

1, 2, 3, Step by Step Instructions

Hints and Tips

GETTING TO KNOW YOUR OVEN

The Control Panel



A - Multifunction Main Oven Selector

- Fan
- Conventional
- Pizza
- Defrost
- Speedcook
- Thermal Grill
- Oven Light

B - Selector Indicator Neon
C - Main Oven Indicator Neon
D - Main Oven Temperature Control
E - Electronic Timer
F - Dual Grill Control
G - Grill Indicator Neon
H - Second Oven Indicator Neon
I - Second Oven Temperature Control

The Cooling Fan for the Controls

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It may run on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.

Control Panel Indicator Neons

These lights indicate whether the grill or ovens are switched ON. In the case of the ovens, the neons also indicate when the set temperature has been reached. The indicator neon will go out when the oven has reached the set temperature. It will turn on and off during cooking to show that the oven temperature is being maintained. The selector neon will illuminate when the selector is turned.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

Pop In Pop Out Controls

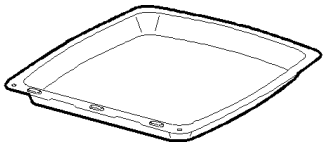
These control knobs can remain flush with the control panel when not in use, or pushed and released to stand out from the panel for easy operation.

GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the cooker. If you require repalcements of any of the items listed below, please contact your local Service Force Centre quoting the relevant part number.

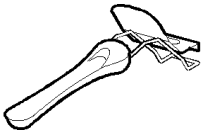
1 grill pan

(311409401)



1 grill pan handle

(311468100)

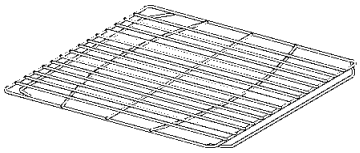


Note

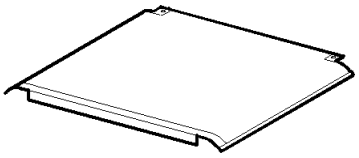
If you require an additional handle for your grill pan, this can be ordered from your local AEG Service Centre by quoting part number 311479800\6

1 grill pan grid

(311419801)

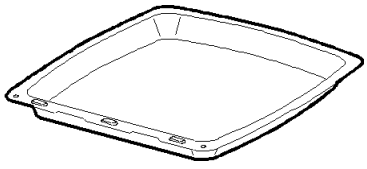


2 grill deflectors



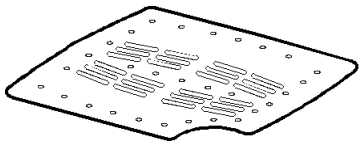
1 meat tin

(3114090401)

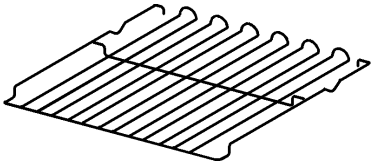


1 trivet

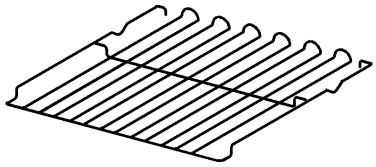
(311419701)



1 cranked shelf (for grilling and second oven cooking)



2 cranked shelves (for main oven cooking)



The grill deflector sits above the element in the grill and oven and prevents fat splashing onto the oven roof.

The deflector may be easily removed for cleaning.

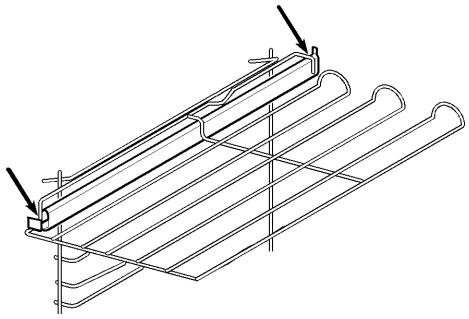
Telescopic Runners

Your cooker may be fitted with telescopic runners in the grill and main oven.

To fit the shelf into the telescopic runner,

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

To remove, raise the front edge and withdraw the shelf.

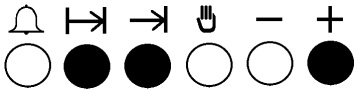


BEFORE USING THE OVEN FOR THE FIRST TIME

When first switching on

When the cooker is first switched on at the wall the timer will flash. Press buttons (⊢→ and →⊣) together, while holding them down press + button until the correct time of day is reached.

To use the timer refer to instructions on page 7.

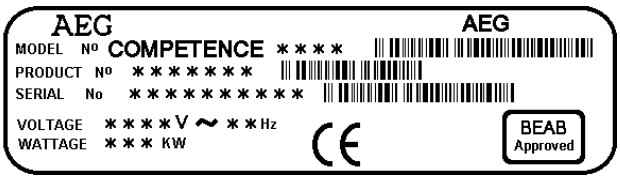


Rating plate

Record the model, product and serial numbers on the inside back cover of this instruction book from the rating plate. This is situated on the lower front frame of the oven and can be seen upon opening the main oven door.

The oven must be protected by a suitably rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

The rating plate must not be removed from the oven front frame as this may invalidate the guarantee.

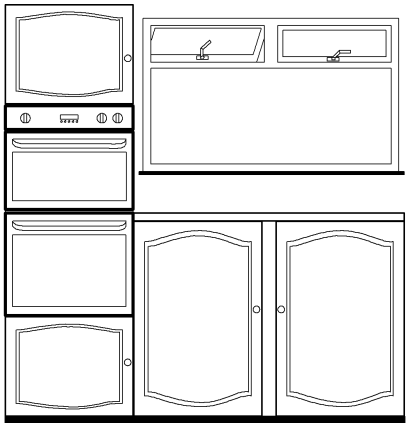


Preparing to use your oven

Clean the ovens with a soft cloth and hot soapy water and wash the grill and oven furniture before use.

The grill and ovens should be heated without food to burn off any residue from the elements. To do this, run the ovens at 220°C for 10 - 15 minutes. The procedure should be repeated with the grill for approximately 5 - 10 minutes.

During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.



Condensation and Steam

When food is heated it produces steam in the same way as a boiling kettle does. The ovens are vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven doors to allow any build up of steam or heat to be released. If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker.

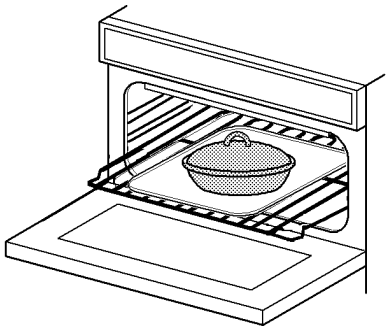
To prevent discolouration occurring, regularly wipe away condensation and any soilage from the cooker surfaces.

Cookware

Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

Do not place bakeware directly on the second oven base when the oven is on as damage to the oven enamel and bakeware will occur.



ELECTRONIC TIMER

KEY

A AUTO DISPLAY

B COOKPOT SYMBOL

C BELL SYMBOL

D MINUTE MINDER BUTTON

E COOKING HOURS BUTTON

F STOP TIME BUTTON

G MANUAL SELECTOR BUTTON

H DECREASE CONTROL

I INCREASE CONTROL

NOTE:

The time of day must be set before the main oven will operate manually.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO as Fig. 1.

Press the two buttons marked (⊢→|) and (→|) and while holding them down, press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2.
The AUTO symbol will go out.

Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. THE MINUTE MINDER

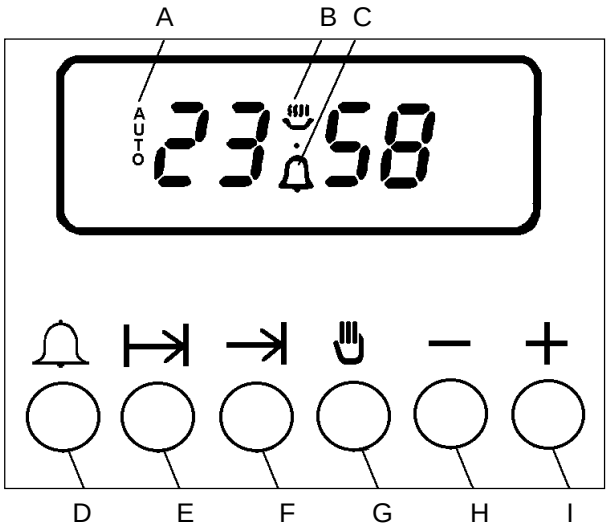
The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.

To set, press the minute minder button (🔔) and the display will read 0:00 as Fig.3.

While holding it down, depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the minute minder button.

Release the minute minder button and the display will return to the time of day after 5 seconds.



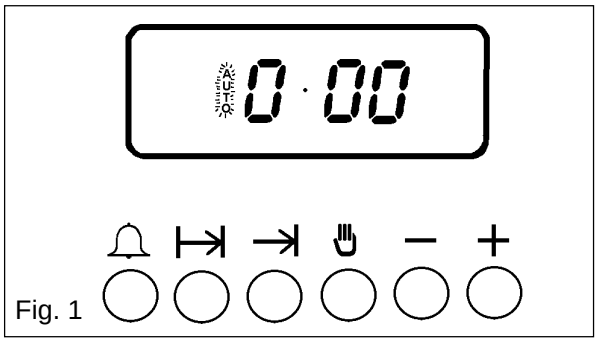


Fig. 1

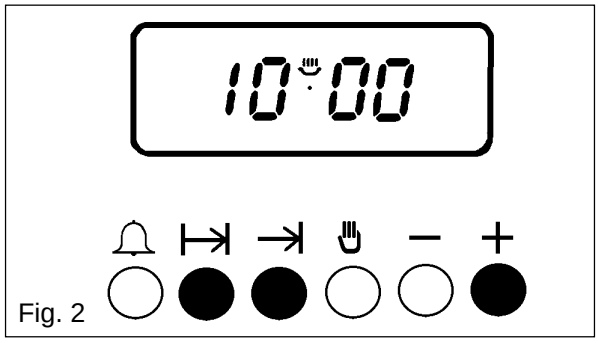


Fig. 2

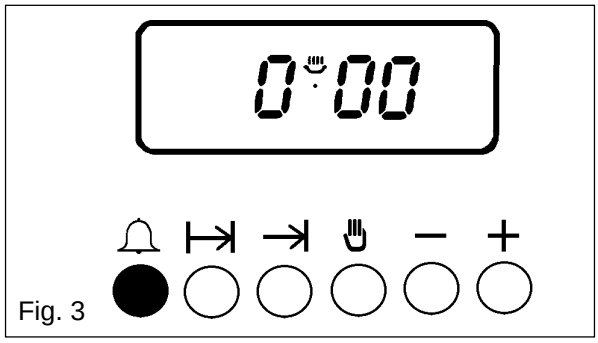


Fig. 3

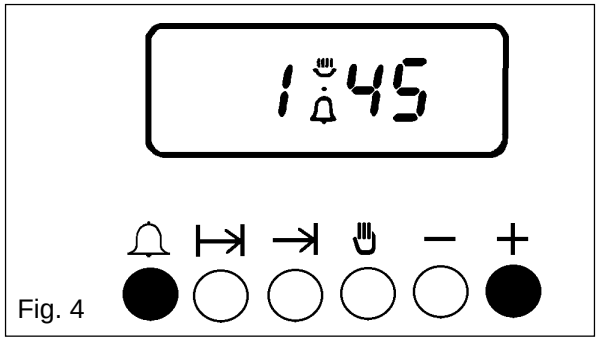


Fig. 4

During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button (🔔) as Fig. 5.
The minute minder will sound intermittently for up to 7 minutes at the end of the timed period. The sound can be stopped by pressing the (🔔) button.

TO CANCEL THE MINUTE MINDER

If you change your mind and want to cancel the minute minder, press the minute minder button (🔔) and then the decrease control (-) until 0:00 shows in the display and the alarm sounds.
To stop the sound, press (🔔) button.
The time of day shows in the display after a few seconds.

3. HOW TO SET THE OVEN TIMER CONTROL

The main oven only can be automatically timed.
When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (⊢→) while holding it down, press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.

iv) Release the buttons. The AUTO display will glow.

Remember, this must be completed within 5 seconds of first pressing the cooking hours button.

v) Set the STOP time. Press the stop time button (→|), while holding it down, press the increase control (+) until the required stop time is displayed, e.g. 12.15p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.

vi) Release the buttons. The time of day will be displayed after 5 seconds.

vii) Select required main oven function and set temperature. The oven indicator neon should be off. The function selector neon will glow. Auto will show in the display.

Note: When the automatic timed period starts, the oven indicator neon will turn ON and OFF during cooking. The cookpot symbol will show in the display.

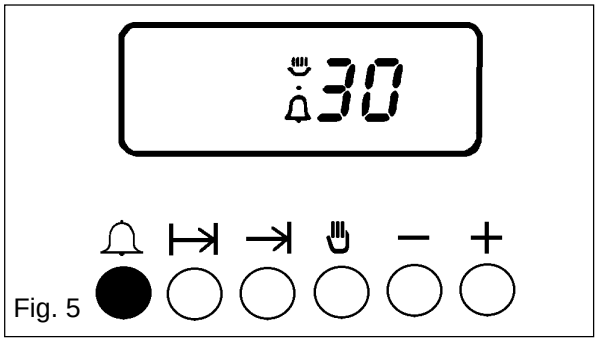


Fig. 5

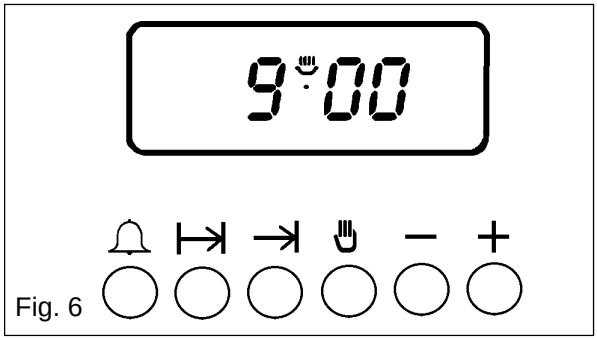


Fig. 6

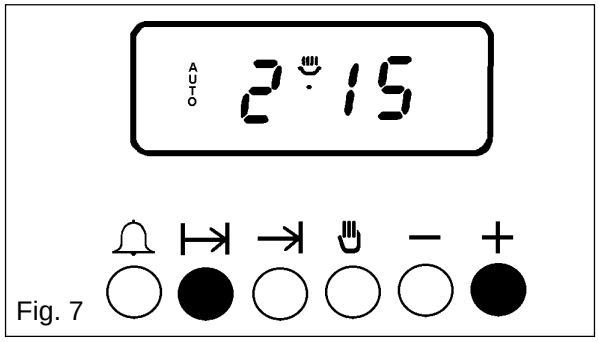


Fig. 7

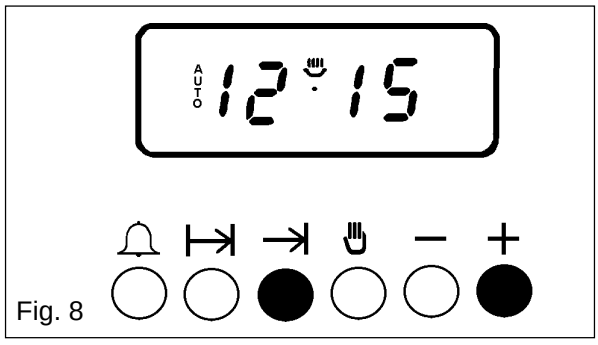


Fig. 8

B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (⊢→|), while holding it down, depress the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (-) if necessary.

iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Select required main oven function and set temperature. The oven indicator neon and selector neon will be on.

vi) To check the stop time during the cooking period, simply press the stop time button (→|) and the stop time will be displayed, as Fig. 11.

4. TO CANCEL AN AUTOMATIC PROGRAMME

i) To cancel an automatic programme, press (✋) button. The AUTO display will go out and the cookpot symbol will light, as Fig.12.

Turn off oven controls.

5. TO RETURN THE COOKER TO MANUAL

At the end of a timed cooking period, the AUTO display will flash and an alarm will sound for up to 7 minutes.

i) To stop the sound press any of the first three buttons, as Fig. 13.

ii) Turn off the oven controls. AUTO display will continue to flash.

iii) Press (✋) button. See Fig. 14.
The AUTO display goes out and the cookpot symbol will show.

Turn the oven temperature control on and select function to check the oven operates manually. The Selector and oven indicator neon will glow. Turn off all oven controls.

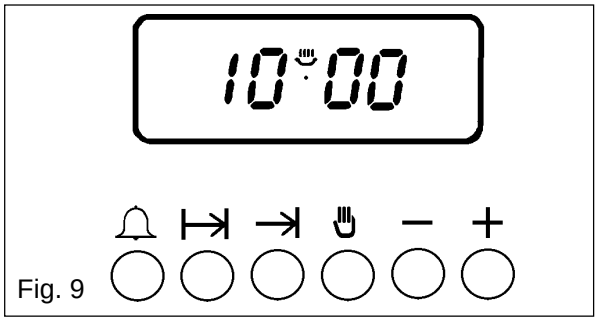


Fig. 9

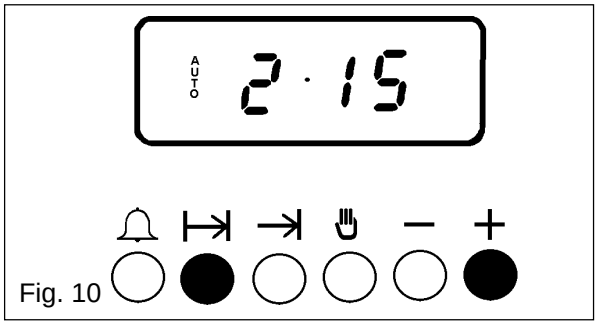


Fig. 10

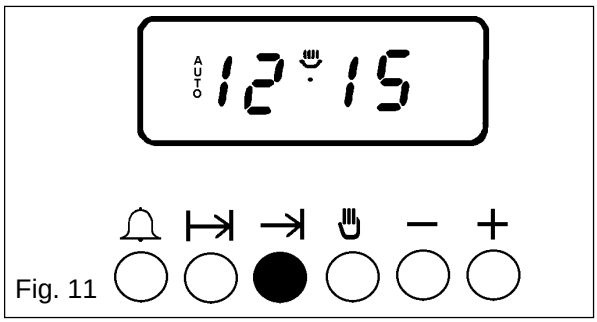


Fig. 11

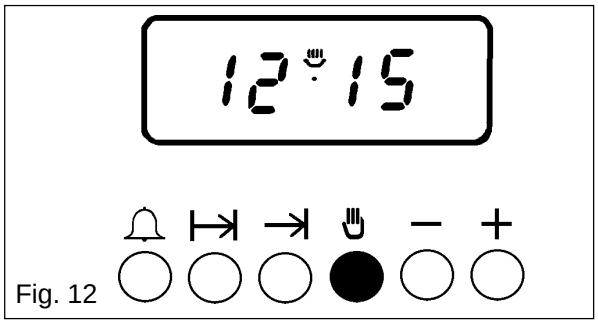


Fig. 12

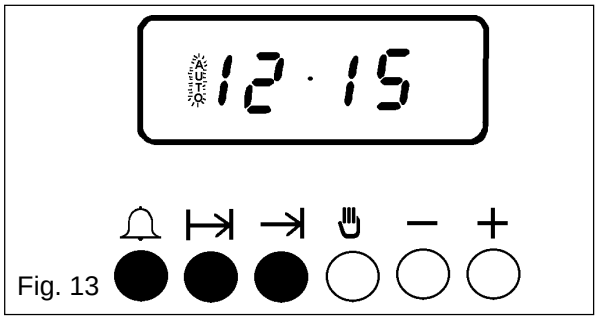


Fig. 13

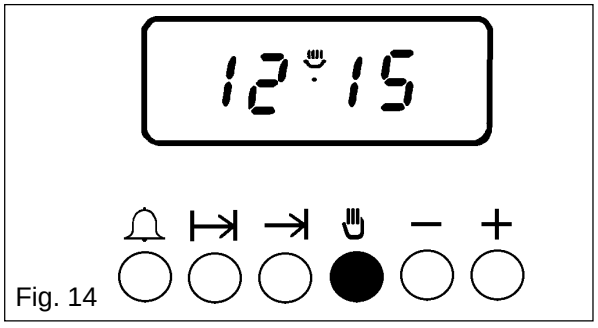


Fig. 14

6. THINGS TO NOTE

- A programme may be cancelled by returning the cooking time to zero. Press the cooking hours button (⊢→|) while holding it down press (-) button until 0.00 is displayed as Fig. 15.

  Release all buttons. The AUTO display will flash. Reset the cooker to manual by pressing the (✋) button.
  In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

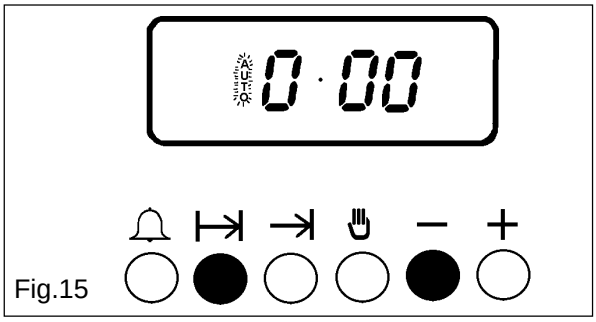


Fig.15

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

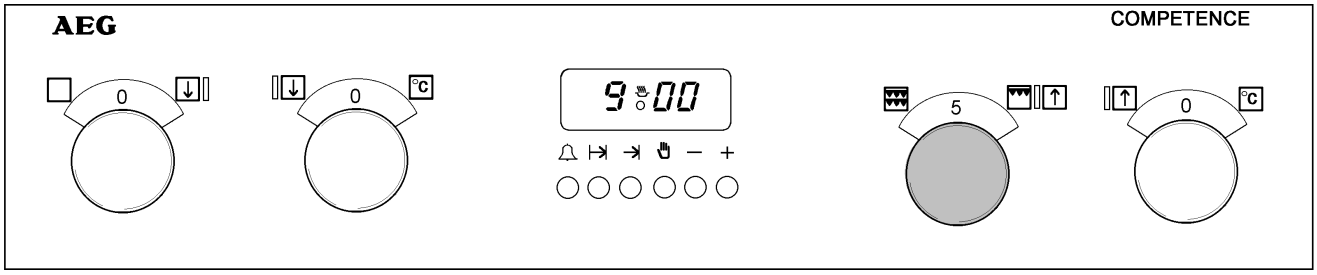
Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

THE DUAL GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

The grill is a dual circuit grill which means that the full area of the grill can be used or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

USING THE GRILL



1. To operate the grill pop out and turn the grill control clockwise for full grill or anticlockwise for centre section only.
2. The highest number represents the hottest setting and the lowest the coolest setting.
3. Ensure the second oven control is in the OFF position '0'.

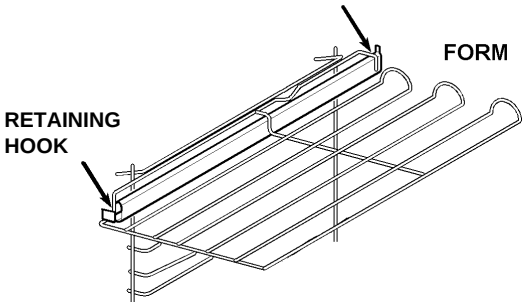
THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. IF CLOSED THE ELEMENTS WILL SWITCH ON AND OFF AND THE OVEN LIGHT WILL TURN ON AND OFF AS A WARNING.

THINGS TO NOTE

- The cooling fan for the controls will operate in conjunction with the grill. For more information on the operation of the cooling fan see page 4.
- The grill indicator neon will glow when the grill is in use.
- The outer element may appear to glow slightly brighter than the inner element. This is quite normal.
- Some smoke from fat splashes may be evident as the grill cleans itself.

USING THE TELESCOPIC RUNNERS
(where fitted)

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.
   To remove, raise the front edge and withdraw the shelf.



Ensure the shelf is positively located before using.

Note
Should you wish to purchase a telescopic runner kit, this can be ordered from your local AEG Service Centre by quoting part number (BAZD01) 948341000.

THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

1. To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.
2. Slide the handle to the left and over the central bump on the grill pan.

Ensure the handle is correctly located. The grill pan handle should be in place when grilling.

Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

3. To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.

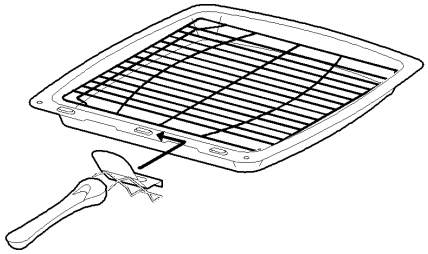
To check the progress of the food being grilled, the grill pan should be withdrawn to attend food during cooking.
If your model is fitted with telescopic runners in position 3, the grill pan can be withdrawn on the shelf.

Do not attempt to close the grill door if the telescopic shelf supports are not completely inside the grill. This could damage the door glass.

HINTS AND TIPS

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the trivet or grill pan base if preferred.
- Use the trivet to keep fat splashing to a minimum when grilling meat items.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.

1.



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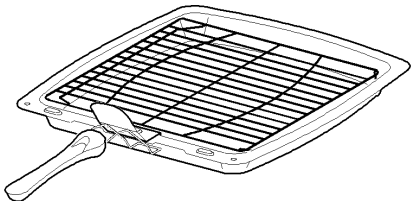

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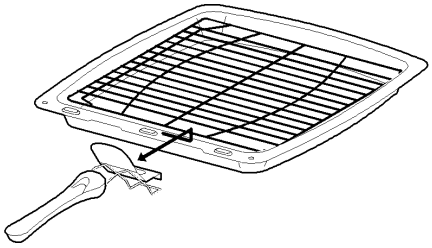
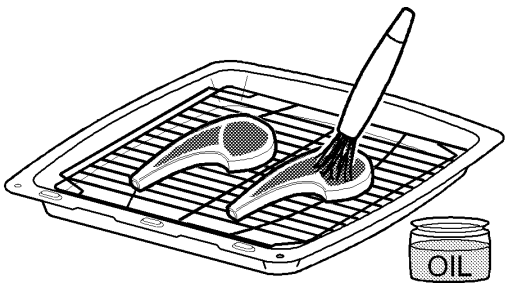
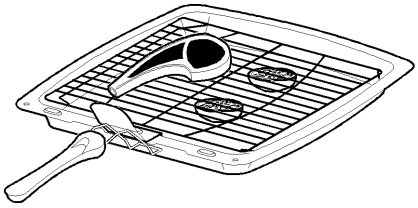


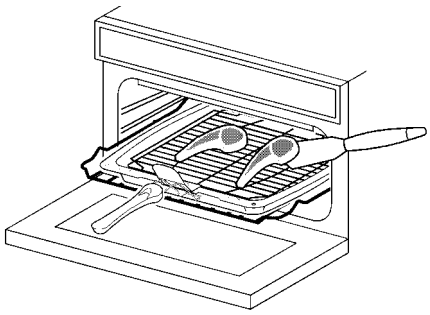




- Preheat the grill on full setting for a few minutes to seal meat or for toasting. Adjust the heat setting and the shelf as necessary during cooking.

- The food should be turned over during cooking as required.

- When using the centre section grill, ensure food is placed centrally on the grilling grid directly beneath the grill element.



Note
If you require an additional handle for your grill pan, this can be ordered from your local AEG Service Centre by quoting part number 311479800\6.

GRILLING CHART

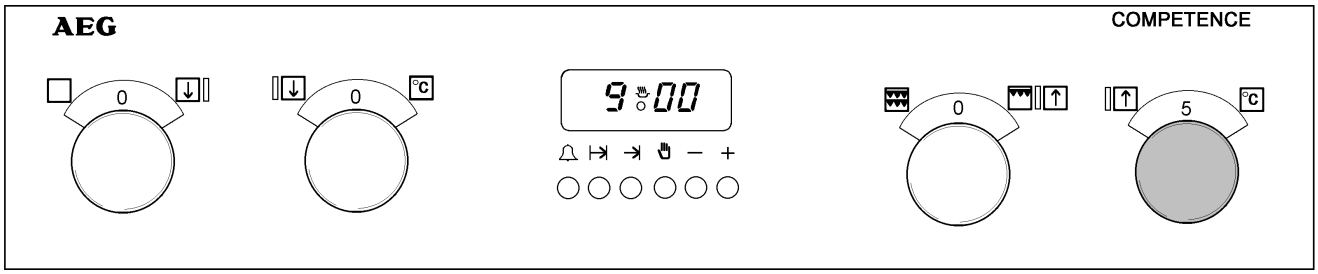
FOOD	GRILL TIME (mins in total)
Toast	4-6
Bacon Rashers	10
Beefburgers	10-15
Chicken Joints	30-40
Chops - Lamb	15-20
Pork	20-30
Fish - Whole Trout/Mackerel	15-25
Fillets - Plaice/Cod	15
Kebabs	20-30
Kidneys - Lamb/Pig	8-12
Sausages	20-30
Steaks - Rare	6-12
Medium	12-16
Well Done	14-20
Toasted Sandwiches	3-4

The times quoted above are given as a guide and should be adjusted to suit personal taste.

THE SECOND OVEN

The second oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet and savoury flans or quiche.
The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80° - 100°C on the second oven temperature control.

USING THE SECOND OVEN



1. Ensure the grill control is in the off, 'O' position.

2. Pop out and turn the second oven temperature control to the required setting.

THINGS TO NOTE

- The second oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

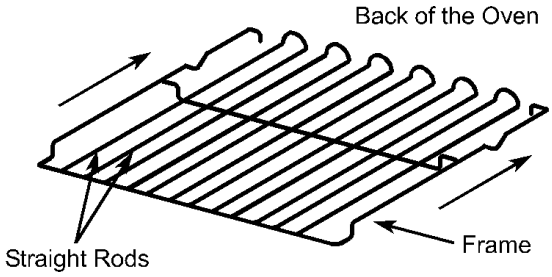
- The cooling fan for the controls will operate, after a period of time. For more information on the operation of the cooling fan, see page 4.

- The internal oven light will come on.

Dishes, tins or trays should not be placed directly on the oven floor as it becomes very hot and damage will occur.

TO FIT THE SECOND OVEN SHELF

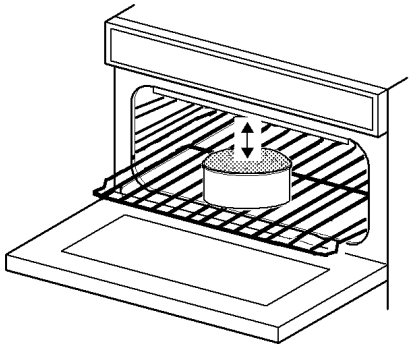
The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.



HINTS AND TIPS

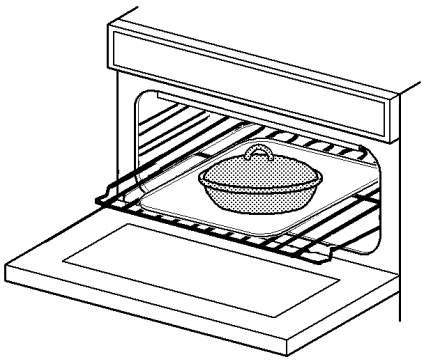
- All cooking should be carried out using shelf positions one and two. Shelf positions are counted from the bottom upwards. Shelf position 3 should be reserved for grilling only.

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below the element.



- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

- Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

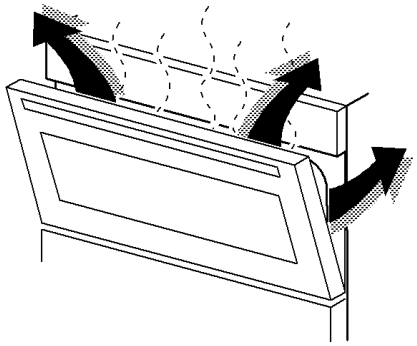


DO NOT use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

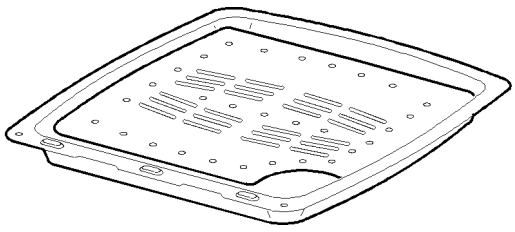
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 21.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- When roasting, use the trivet in the meat tin. Fat and meat juices will drain into the meat tin and can be used to make gravy. The trivet also prevents fat splashes soiling the oven interior.



SECOND OVEN COOKING CHART

FOOD	Shelf Position	Cooking Temp°C
Biscuits	2crk.	180-190
Bread	1crk.*	210-220
Casseroles	1crk.*	130-140
Cakes:		
Small/queen	2 crk.	180-190
Sponges	2crk.	160-170
Madeira	1crk.	140-150
Rich Fruit	1crk.	130-140
Christmas	1crk.	130-140
Meringues	1crk.	90-100
Fish	1crk.	170-190
Fruit Pies & Crumble	1crk.	190-200
Milk Puddings	1crk.	140-150
Pastry: Choux	1crk.	160-170
- Shortcrust - Flaky - Puff	Depending on dish	
Plate Tarts	2crk.	190
Quiches/Flans	1crk.	180
Scones	2crk.	210-220
Roasting:		
Meat & Poultry	1crk.*	170-180

crk. = Cranked shelf
* or on a straight shelf from the main oven on the base.
Shelf positions are counted from the bottom of the oven upwards.

THE MAIN FAN OVEN

The fan oven is particularly suitable for cooking larger quantities of food.
The advantages of fan oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first.

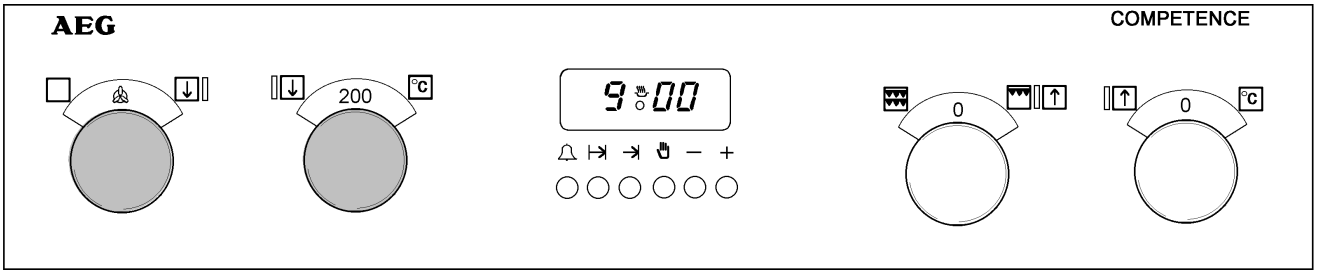
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 21. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

USING THE FAN OVEN



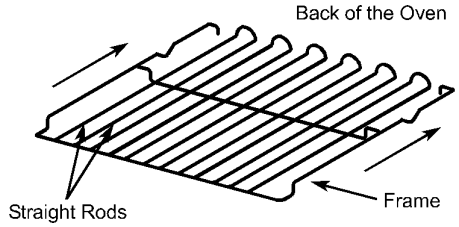
1. Pop out and turn the function selector to fan oven.
2. Pop out and turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The function selector neon will glow.
- The oven fan will operate continually during cooking.
- The cooling fan for the controls operates after a period of time.
- The internal oven light will come on.
- If an automatic programme has been set the oven fan and light do not come on until cooking begins.

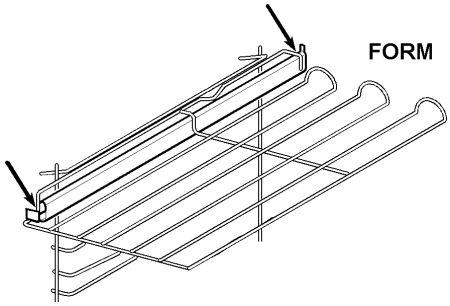
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.



USING THE TELESCOPIC RUNNERS
(where fitted)

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.
   To remove, raise the front edge and withdraw the shelf.



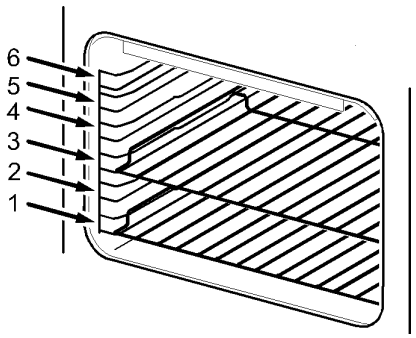
Ensure the shelf is positively located before using.

Note

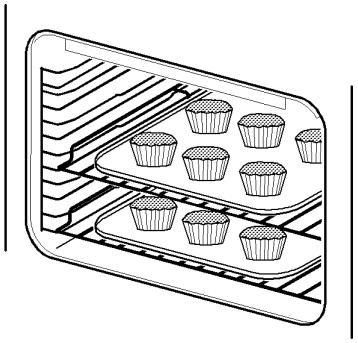
Should you wish to purchase a telescopic runner kit, this can be ordered from your local AEG Service Centre by quoting part number (BAZD01) 948341000.

HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.



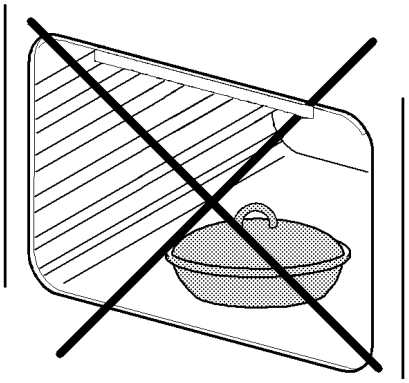
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.



- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.

- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

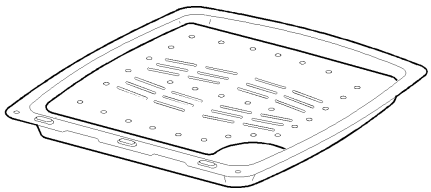
DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.



- **DO NOT** place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non-critical dishes may be placed on the oven base when more space is required.

- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 21.

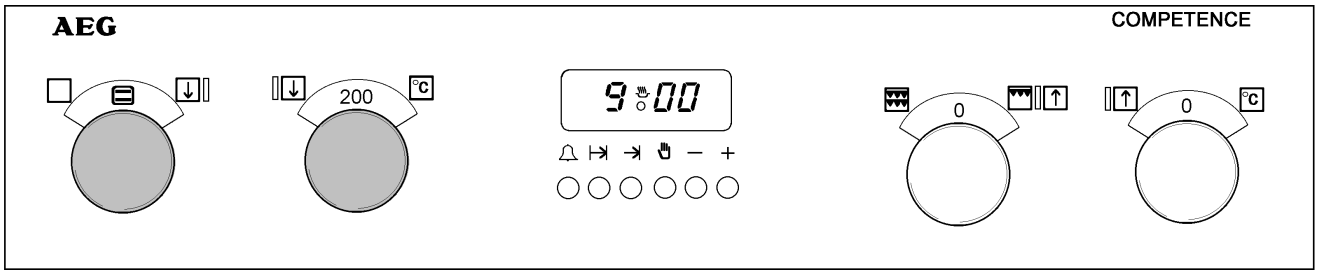
- Do use the trivet in the meat tin to prevent fat splashing and keep oven soilage to a minimum.



THE CONVENTIONAL OVEN

This form of cooking gives you the opportunity to cook without the fan in operation.
It is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

USING THE CONVENTIONAL OVEN



1. Pop out and turn the main oven function selector to Conventional Oven.
2. Pop out and turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The cooling fan for the controls operates after a period of time.
- The internal oven light will come on.
- If an automatic programme has been set the oven fan and light do not come on until cooking begins.

HINTS AND TIPS

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

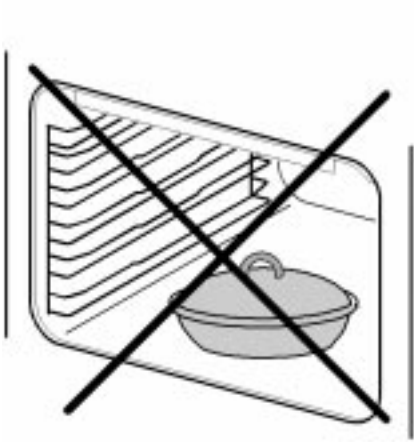
- Always place dishes centrally on the shelf to ensure even browning.

- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

- Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage to the oven enamel and bakeware will occur.

- For faster preheating use the speedcook or fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.

- Single level cooking gives best results. If you require more than one level of cooking use the fan oven function.



OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

	FAN OVEN		CONVENTIONAL OVEN	
Food	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C
Biscuits	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used	180-190	2	180-190
Bread		210-220	2	210-220
Casseroles		130-140	2	150-180
Cakes: Small & Queen		160-170	2	170-180
Sponges		160-170	2	170-180
Madeira		140-150	2	160-170
Rich Fruit		130-140	2	150-160
Christmas		130-140	1	130-140
Meringues		90-100	2	100-110
Fish		170-190	2	170-190
Fruit Pies and Crumbles		190-200	3	190-200
Milk Puddings		130-140	3	130-140
Pastry: Choux			2	160-170
Shortcrust		190-200		
Flaky			3	190-200
Puff		Follow manufacturer's instructions		
Plate Tarts		180-190	2	190-200
Quiches/Flans		170-180	2	190-200
Scones		210-220	3	230
Roasting: Meat and Poultry		160-180	2	180-200

Note: Shelf positions are counted from the bottom of the oven.

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES - Rare : 50-60°C; Medium : 60-70°C; Well :70-80°C		
MEAT	SECOND/FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 min per ½kg/1lb and 20-35 min over
Beef, boned	160-180°C	20-35 min per ½kg/1lb and 25-35 min over
Mutton and Lamb	160-180°C	25-35 min per ½kg/1lb and 25-35 min over
Pork and Veal	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Ham	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Chicken	160-180°C	15-20 min per ½kg/1lb and 20 min over
Turkey and Goose	160-180°C	15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb
Duck	160-180°C	25-35 min per ½kg/1lb and 25-30 min over
Pheasant	160-180°C	35-40 min per ½kg/1lb and 35-40 min over
Rabbit	160-180°C	20 min per ½kg/1lb and 20 min over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

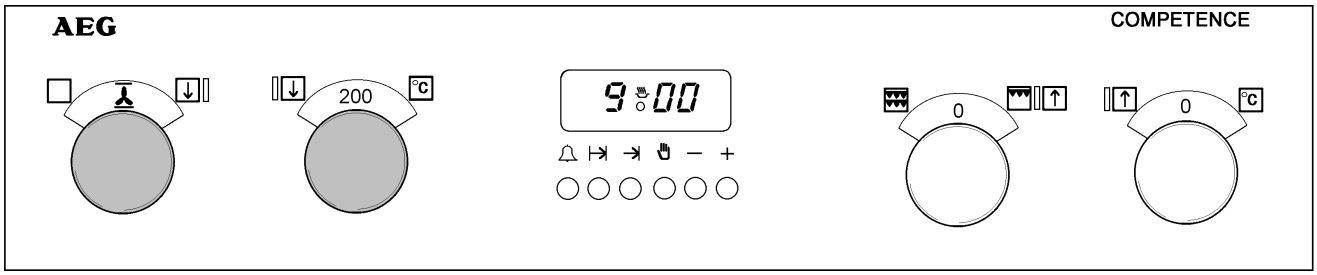
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time.

PIZZA FUNCTION

This setting can be used for foods such as pizza where base browning and crispness are required.
The top and lower elements operate in conjunction with the oven fan.

USING PIZZA FUNCTION



1. Pop out and turn the main oven function selector to Pizza setting.
2. Pop out and turn the main oven temperature control to the required setting.

THINGS TO NOTE

- The main oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The cooling fan for the controls operates after a period of time.
- The internal oven light and oven fan will come on.
- The function selector neon will glow.

HINTS AND TIPS

- Single level cooking using shelf positions 4 or 5 gives best results.
- Ensure that food is placed centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.

DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

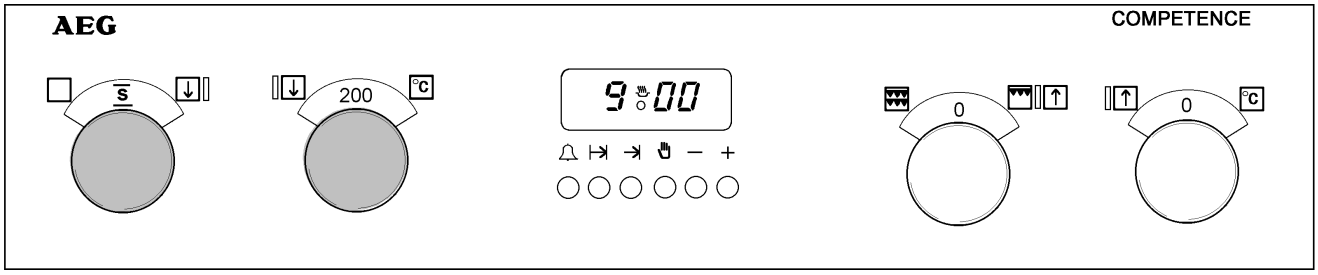
SPEEDCOOK

Speedcook is ideal for quick preheating of the oven before selecting an alternative cooking function.
It can also be used for cooking chilled and frozen convenience foods without the need for preheating.

COOKING TIMES

Cooking times for convenience foods should be the same or slightly quicker than those stated on the packaging. This may vary depending on the dish and the quantity of food being cooked.

USING SPEEDCOOK



1. Pop out and turn the Function Selector to Speedcook.
2. Pop out and turn the main oven temperature control to the required setting.
3. If using Speedcook to preheat the oven only, when the indicator neon turns off, turn the Selector to the required function.

THINGS TO NOTE

DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The internal oven light operates when the Selector is set.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the cooker has cooled. See page 4 for more details on the operation of the cooling fan.

HINTS AND TIPS

- Single level cooking using positions 4 or 5 gives best results.
- Frozen and cook chilled foods can be cooked using Speedcook without the need for preheating.
- Use Speedcook for all types of frozen / cooked chilled convenience foods to given even browning and crispness where crispness is required.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

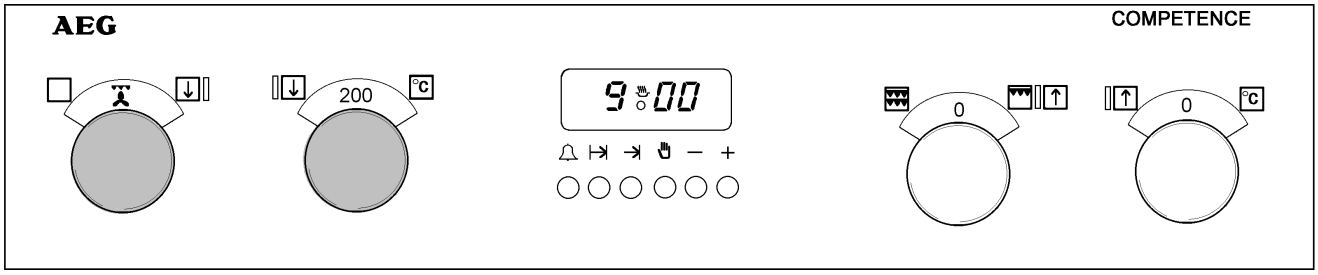
The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill in the main oven with the oven door closed.

With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

USING THERMAL GRILLING



1. Pop out and turn the Function selector to Thermal Grill.

2. Pop out and turn the main oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling).

THINGS TO NOTE

- The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will turn ON and OFF showing that the oven temperature is being maintained.
- The oven fan and internal oven light will come on.
- The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled. See page 4 for more details on the operation of the cooling fan.
- **Always thermal grill with the oven door closed and with the grill pan handle removed.**

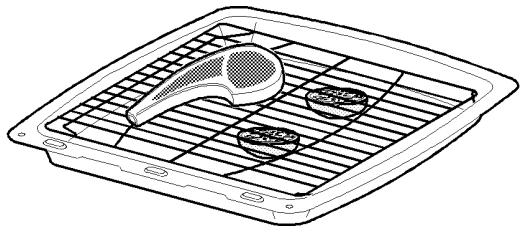
HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan if preferred.

- The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing.

- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.

- Turn food over during cooking as necessary.

- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.

- A temperature range of 140-220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on this page but these times may vary slightly depending on the thickness and quantity of food being cooked.

THERMAL GRILLING CHART

FOOD	SHELF	TEMP (°C)	TIME (mins in total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	4	160	35-45
Chops - Lamb/Pork	4	170	20-25
		170	25-35
Fish - Whole			
Trout/Mackerel	3	170	10-20
Fillets - Plaice/Cod	3	170	10-15
Kebabs	4	170	20-30
Kidneys -Lamb/Pig	4	180	10-15
Liver -Lamb/Pig	4	180	20-30
Sausages	4	190	10-15
Steaks -Medium	4	220	8-10 each side
Steaks - Well Done	4	220	10-12 each side
Heating through and Browning, e.g. au-gratin,lasagne, shepherd's pie.	3	170	20-30 depends on size

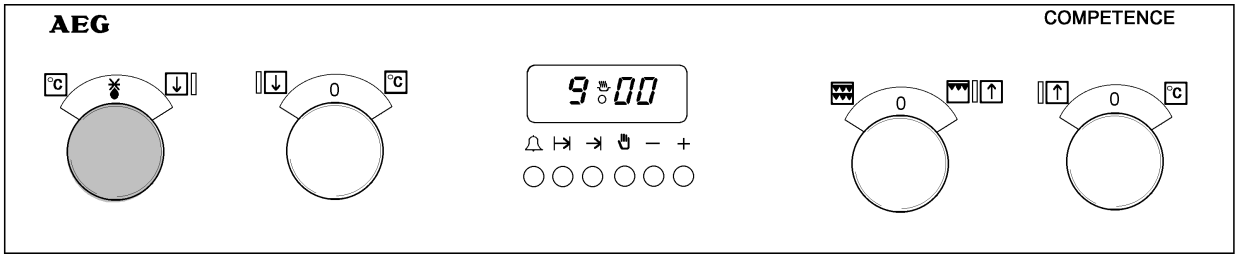
NOTE: Shelf positions are counted from the bottom of the oven.

Times quoted above are given as a guide and should be adjusted to suit personal taste.

DEFROSTING

This main oven function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.

USING DEFROST FEATURE



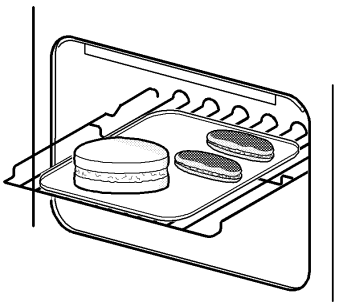
Pop out and turn the main oven function selector to defrost setting.

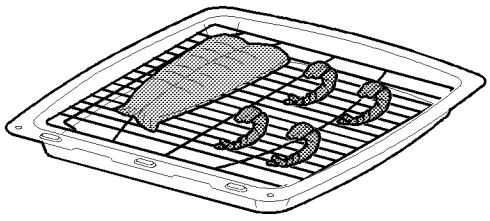
THINGS TO NOTE

- The oven indicator neon may glow and turn on and off when defrosting.
- The oven fan and internal oven light will come on.
- The cooling fan does not operate.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.
- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.





- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

- All joints of meat and poultry must be thawed thoroughly before cooking.

- Always cook thoroughly immediately after thawing.

- DO NOT leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods.

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shop worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cooked chilled foods are thoroughly reheated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium - 70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. **Do not** put hot food into a refrigerator or freezer.

12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING THE OVEN ALWAYS ALLOW THE COOLING FAN TO COOL THE OVEN DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY.

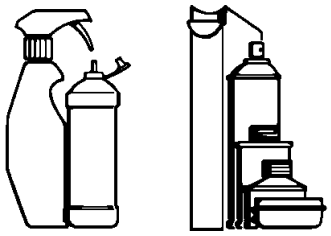
CLEANING MATERIALS

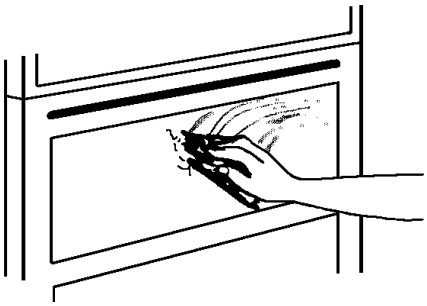
Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives and scourers should also be avoided as damage will occur.

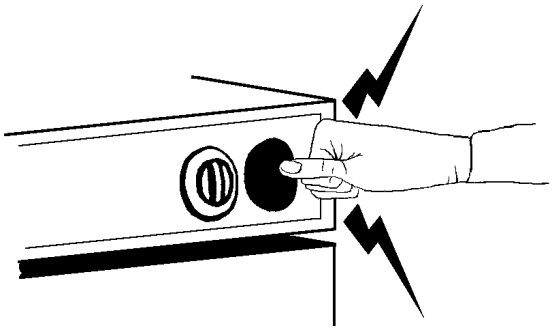
CLEANING THE OUTSIDE OF THE OVEN

Regularly wipe over the control panel, oven doors and handles using a soft cloth and hot soapy water. To prevent streaking finish with a soft cloth.





Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

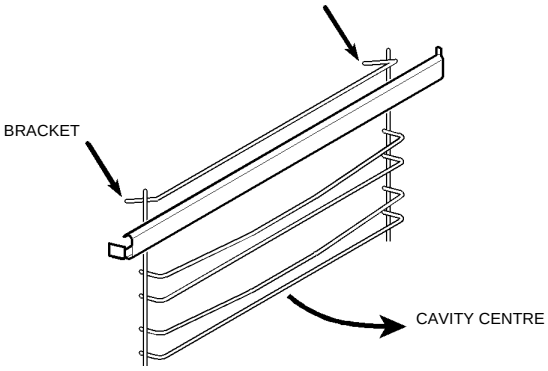


Model D4100M only

Stainless steel cream cleaners can be abrasive and should be avoided as damage to the surface finish can occur. Washing up liquid and hot water or liquid stainless steel cleaners such as Homecare Stainless Steel Cleanser and Polish may be used to remove fingermarks.

REMOVING AND REPLACING WIREWORK SIDE RUNNERS

Remove all shelves and furniture from the oven. If fitted ensure the telescopic runners are pushed back into place in the oven cavity. Hold the bottom of the wirework runners and draw the runners towards the centre of the oven. Unhook from the top and remove.



The telescopic runners should be dried carefully after washing in hot water to which washing up liquid has been added. If heavily soiled mild abrasives may be used.

To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.

Ensure the wirework runners are firmly in position before replacing the oven shelves.

CLEANING INSIDE THE OVENS

The vitreous enamel coating in the ovens can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with elements or the door seal as this may cause damage.

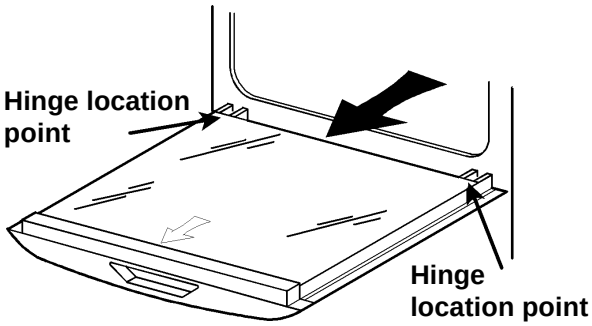
CLEANING THE DOOR GLASS

To prevent damaging or weakening the door glass panels avoid the use of the following:

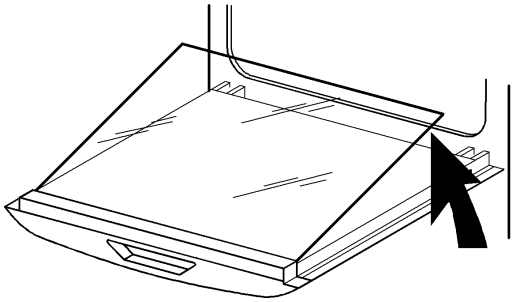
- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

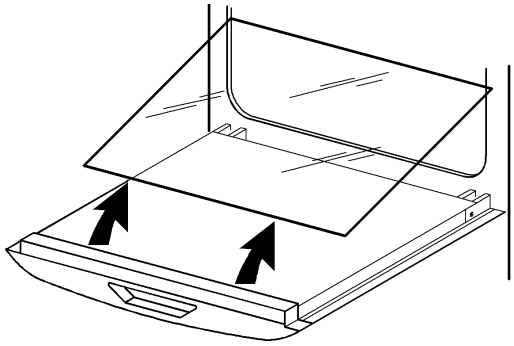
TO REMOVE THE INNER GLASS

1. Fully open the oven door.
2. Firmly grasp the rear edge of the inner glass panel with both hands.
3. Push the glass panel towards you until it clears the hinge location points at the rear.



4. With one hand, carefully lift the glass panel to disengage it from the location points under the handle. **(With your other hand, hold the outer door to ensure it does not spring shut on removing the inner panel).**
5. Close the oven door.





If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Centre who will be pleased to advise further.

TO CLEAN THE INNER GLASS DOOR PANELS

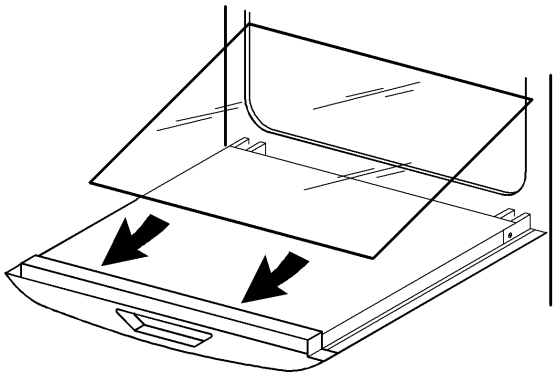
Clean the inner door glass panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. Do not use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

Do not clean stainless steel outer panels (where fitted) with Hob Brite as damage to the finish will occur. See cleaning instructions for stainless steel models on page 31.

TO REPLACE THE INNER GLASS PANEL

1. Holding the glass panel in your right hand fully open the oven door with your left.
2. Gently ease and push the glass into the location points under the handle before lowering and sliding the glass into position under the hinge location points at the rear.

Ensure the glass is properly located.



Do not attempt to use the oven without the glass being in place.

CLEANING THE GRILL AND OVEN FURNITURE

All removable parts, except the grill pan handle and telescopic runners can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily.

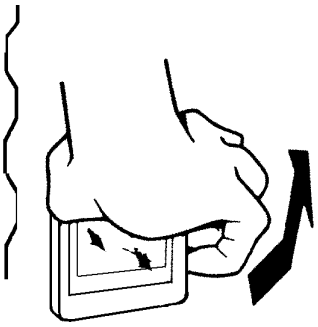
The grill pan, meat tin, trivet and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid, wirework runners and oven shelves should be cleaned using hot soapy water. Soaking first will make cleaning easier.

REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300C 25 watt small Edison Screw.
(Available through AEG Service Centres).

Disconnect the cooker from the electricity supply before replacing the bulb.

1. Make sure the cooker is cool before replacing the bulb.
2. Open the oven door and remove the shelves.
3. Pull the glass bulb cover towards you and then pull it off. If necessary, use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Replace the oven shelves.
7. Restore the electricity supply and reset the time of day.



IF SOMETHING DOESN'T WORK

Please carry out the following checks on your cooker before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

PROBLEM	POSSIBLE SOLUTION
The grill, ovens and timer do not work	Check that the cooker has been wired in to the cooker supply and is switched on at the wall. Check that the main cooker fuse is working. If you have checked the above: Allow the appliance to cool for a couple of hours. The cooker should now be working normally.
The Grill and Second Oven work but the Main Oven does not.	Check that the time of day has been set on the clock. See page 7. Check that the oven is set for manual cooking. See page 9.
The Grill does not work or cuts out after being used for a long period of time.	Ensure that the grill door is open when grilling. Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will not work. Contact your nearest Service Centre. Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal.
The second oven works but the grill does not.	Check that the second oven control is in the Off position when using the grill.
The timer does not work	Check that the instructions for the operation of the timer are being closely followed.
The indicator neons are not working correctly	Check that you have selected only the function you require. Ensure all other controls are in the Off 'O' position.
The oven is not cooking evenly	Check that the cooker is correctly installed and is level. Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate	The oven light bulb may need replacing see page 34. If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins.
The oven fan is noisy	Check that the oven is level. Check that shelves and bakeware are not vibrating in contact with the oven back panel.
The oven temperature is too high or low	Check that the recommended temperatures and shelf positions are being used. See pages 16 and 21. Be prepared to adjust up or down by 10°C to achieve the results you want.

GUARANTEE CONDITIONS

AEG offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
   The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
   This guarantee does not cover such parts as light bulbs, removable glassware, or plastic.
3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (AEG's service or authorised agent). AEG reserves the right to stipulate the place of repair (i.e. the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.
6. The Purchaser's statutory rights are not affected by this guarantee.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products
- This guarantee relates to you and cannot be transferred to another user
- Your new home is within the European Community (EC) or European Free Trade Area
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The product is installed taking into account regulations in your new country

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 29
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)8 738 79 10
UK	Slough	+44 (01753 219899

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts please contact your local AEG Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed on pages 39 - 40.

For Service in the **Republic of Ireland** contact
AEG
Long Mile Road
Dublin 12

Telephone: 01 4090754

Before calling out an engineer, please ensure you have read the details under the heading 'If Something Doesn't Work'.

When you contact the Service Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model, product and serial number of the appliance (found on the rating plate)
5. The purchase date

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your AEG appliance, or further information on AEG products, you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
AEG Domestic Appliances
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 350350

AEG SERVICE CENTRES

To contact your local AEG Service Centre telephone 0870 5 929929

CHANNEL ISLANDS

GUERNSEY	Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY

SCOTLAND

ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA
AUCHTERMUCHY (M03)	33A Burnside Auchtermuchy Fife KY14 7AJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Ind Estate Rosendale Way Blantyre G72 0NJ
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2PQ
DUNOON (M67)	Briar Hill 7 Hill Street, Dunoon Argyll PA23 7AL
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen, Glasgow, G73 1PP
INVERNESS (M06)	Unit 3B Smithton Indust. Est. Smithton Inverness IV1 AJ
ISLE OF ARRAN (OWN SALES)	Arran Domestics Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ
ISLE OF BARRA (OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY
ISLE OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX
ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15
PERTH	Hydro Electric Inveralmond House Ruthervenfield Road Perth PH1 3AQ
PERTH (OWN SALES)	Graham Begg Unit 4 Airport Industrial Estate Wick KW1 4QS
SHETLAND (OWN SALES)	Tait Electronic Systems Ltd. Holmsgarth Road Lerwick Shetland ZE1 0PW
SHETLAND (OWN SALES)	Bolts Shetland Ltd 26 North Road Lerwick Shetland ZE1 0PE
WHALSAY (OWN SALES)	Leask Electrical Harlsdale Symbister, Whalsay Shetland ZE2 9AA

NORTHERN IRELAND

BELFAST (M27)	Owenmore House Kilwee Business Park Upper Dunmury Lane Belfast BT17 0HD

WALES

CARDIFF (M28)	Guardian Industrial Estate Clydesmuir Road Tremorfa, Cardiff CF2 2QS
CLYWD (M14)	Unit 6-7 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG
DYFED (M77)	West Wales Appliance Service Maes Y Coed High Mead Llanybydder Camarthenshire SA40 9UL
HAVERFORDWEST (M75)	Ark Appliances Cromlech Lodge Ambleston Haverfordwest SA62 5DS
OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP

NORTH EAST

GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside DN32 9AS
HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
LEEDS (M37)	64-66 Cross Gates Road Leeds LS15 7NN
NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Ind Estate Newton Aycliffe DL5 6UJ
SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB

NORTH WEST

BIRKENHEAD (M11)	1 Kelvin Park Dock Road Birkenhead L41 1LT
CARLISLE (M10)	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
ISLE OF MAN (M64)	South Quay Ind Estate Douglas Isle of Man
LIVERPOOL (M15)	Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH
MANCHESTER (M09)	Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR
PRESTON (M13)	Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL
STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR

AEG SERVICE CENTRES

To contact your local AEG Service Centre telephone 0870 5 929929

MIDLANDS

BIRMINGHAM (M18)	66 Birch Road East, Wyrley Road Industrial Estate Witton Birmingham B6 7DB
BOURNE (M44)	Manning Road Ind Estate Pinfold Road Bourne PE10 9HT
BRIDGNORTH (M72)	1 Underhill Street Bridgnorth Salop WV16 4BB
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB
HEREFORD (M31)	Unit 3 Bank Buildings Cattle Market Hereford HE4 9HX
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP
LEICESTER (M22)	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE0 5GF
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA
NEWCASTLE UNDER LYME (M12)	18-21 Croft Road Brampton Industrial Estate Newcastle under Lyme Staffordshire ST5 0TW
NUNEATON (M21)	19 Ptarmigan Place Townsend Drive Nuneaton CV11 6RX
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO
WORCESTER (M73)	Unit 1 Northbrook Close Gregorys Mill Ind Estate Worcester WR3 8BP

LONDON & EAST ANGLIA

BECKENHAM (M79)	11a Gardener Indust Estate Kent House Lane Beckenham Kent BR3 1QZ
CHELMSFORD (M47)	Hanbury Road Widford Ind Estate Chelmsford Essex CM12 3AE
COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ
ELTHAM (M78)	194 Court Road Mottingham Eltham London SE9 4EW
ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB
GRAVESEND (M57)	Unit B4, Imperial Business Estate Gravesend Kent DA11 0DL
HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN
LETCHWORTH (M50)	16-17 Woodside Ind Est. Works Road Letchworth Herts SG6 1LA
LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL
MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY
MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ
NEWBURY (M24)	PO Box 5627 Newbury Berkshire RG14 5GF
IPSWICH (M48)	Unit 2B Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD
NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN
SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind Estate Sunbury on Thames TW16 5D

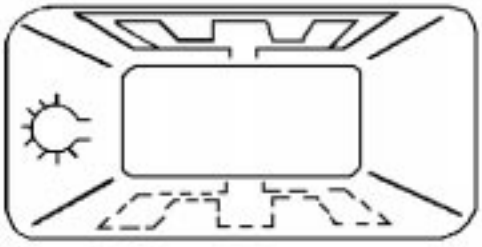
SOUTH EAST

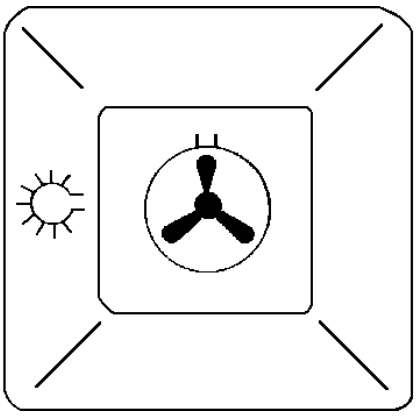
ASHFORD (M58)	Unit 2 Bridge Road Business Estate Bridge Road Ashford Kent TN2 1BB
FLEET (M59)	Unit 1 Redfields Industrial Estate Church Crookham Fleet Hampshire GU13 0RD
HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
TONBRIDGE (M56)	Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA

SOUTH WEST

BARNSTAPLE (M30)	P.O. Box 12 Barnstaple North Devon EX31 2YB
BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
BRIDGEWATER (M35)	6 Hamp Industrial Estate Bridgewater Somerset TA6 3NT
BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
EMSWORTH (M33)	266 Main Road Southbourne Emsworth PO10 8JL
ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
NEWTON ABBOT (M29)	Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD
PLYMOUTH (M32))	16 Faraday Mill Cattledown Plymouth PL4 0ST
REDRUTH (M36)	Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW

INSTALLATION INSTRUCTIONS
TECHNICAL DETAILS





Voltage:	230/240 Volts AC 50 Hz
Loading info:	
Second Oven:	2.0kW
Dual Grill:	2.8kW
Base Element:	1.3kW
Main Oven	
Fan Element:	2.5kW
Fan Motor:	0.03kW
Dual Grill:	2.8kW
Base Element:	1.3kW
Oven light:	0.05kW
Wattage:	5.6/6.2kW
Height:	897mm
Width:	592mm
Depth:	563mm (excluding handles and knobs)
Weight:	57kg

This appliance complies with European Council Directive 72/23/EEC.
This appliance carries the C.E. mark.

WARNINGS:

- This cooker must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This cooker must be earthed.
- Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig.1).
- Before connecting the cooker make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door and looking below the oven door seal.
- Do not alter the electrical circuitry of this cooker.

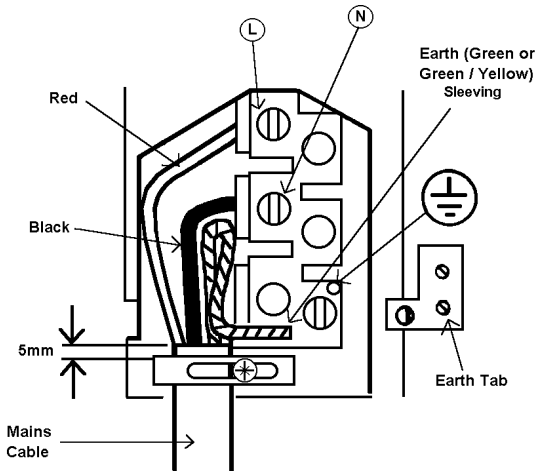


Fig. 1

CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your cooker. In each case the cooker should be operated using at least 6mm^2 twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

a) By connecting the cooker to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

b) By connecting the cooker together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 2.

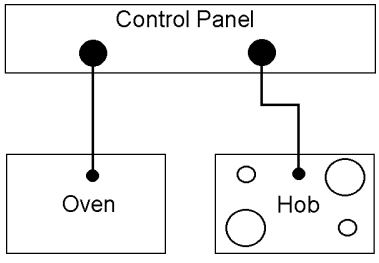


Fig. 2

NOTE: It is good practice to:

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

THINGS TO NOTE

- This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 3), page 44.
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency.
- To protect the hands wear gloves when lifting the oven into its housing.

Do not lift the appliance by the handles.

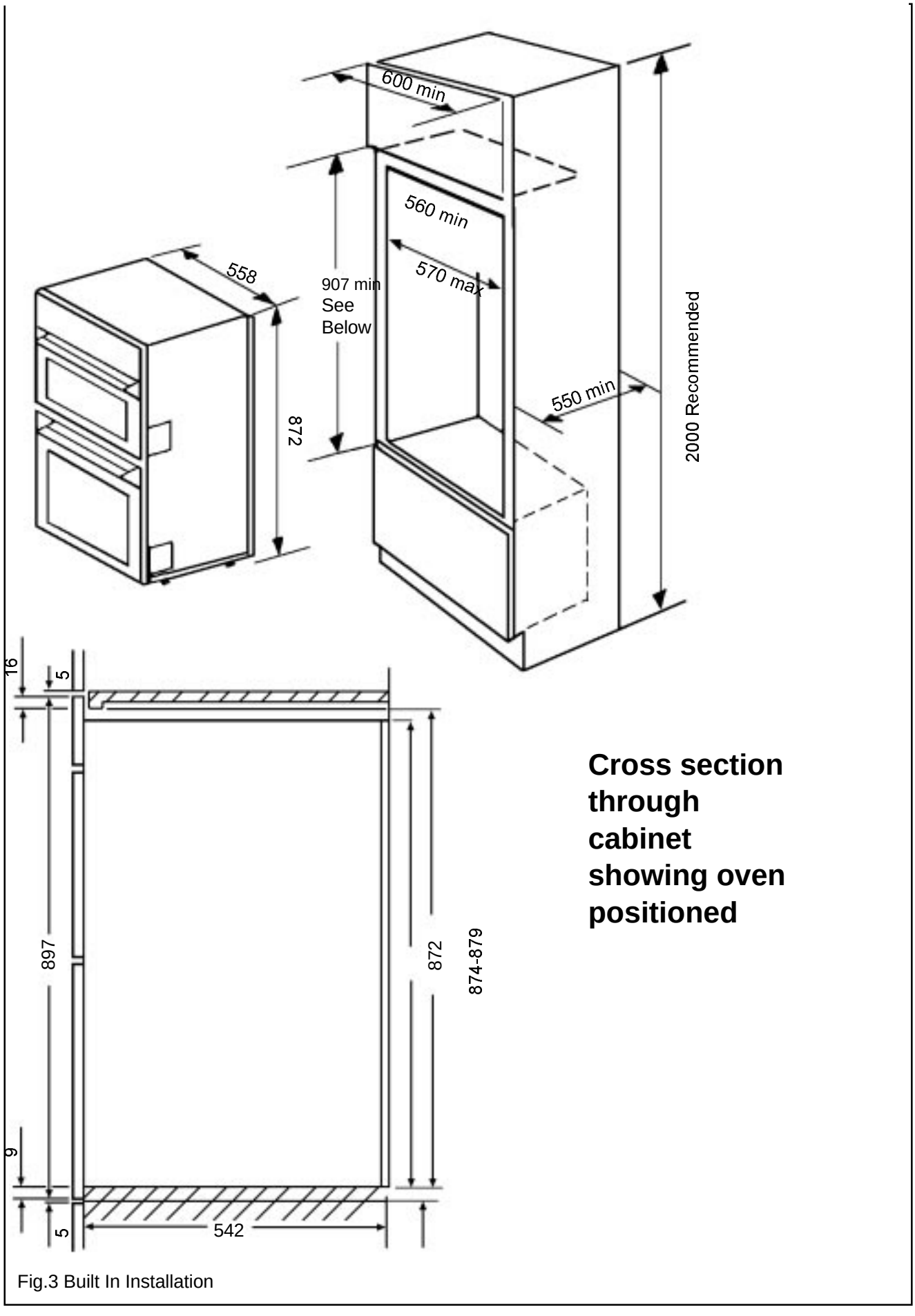
NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3), page 44.
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)



Cross section through cabinet showing oven positioned

Fig.3 Built In Installation

HOW TO FINISH UNPACKING

- Place packed cooker next to the cabinet in which it will be installed.
- Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet.
  It is imperative that the cooker is left in the base to protect both the appliance and the floor.
- Ensure the user is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install the oven:-

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive Tape
Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the cooker, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 4.

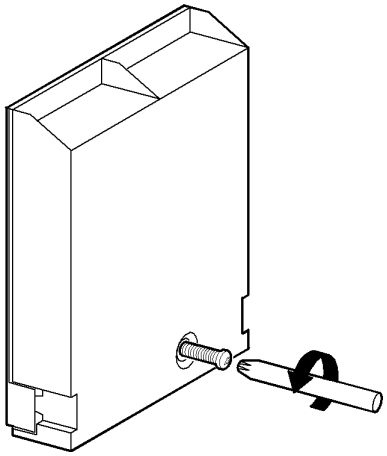


Fig.4

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 5.

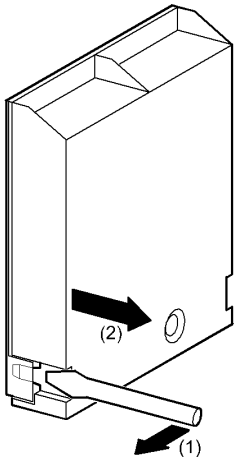


Fig.5

- Lift cover and remove screw from cable clamp. See Fig. 6.

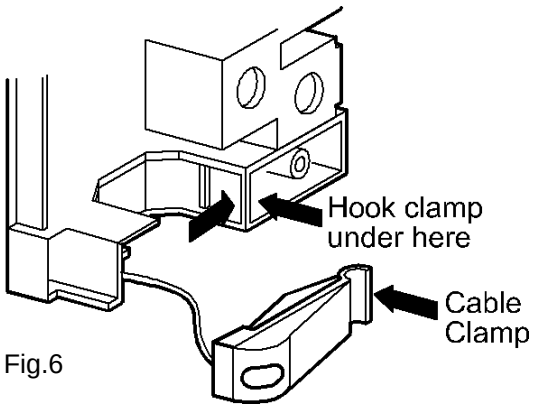


Fig.6

CONNECTING TO MAINS TERMINAL

WARNING: This cooker must be earthed.

- Make connection as shown in Fig. 7 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taut but not so slack as to cause any fouling. See Fig. 7.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

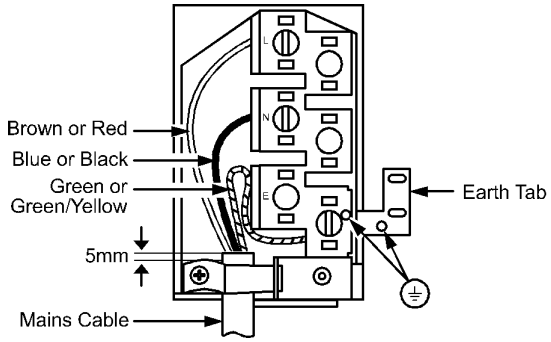


Fig.7

CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance as the timer will be flashing.

NOTE: HOUSE CIRCUIT

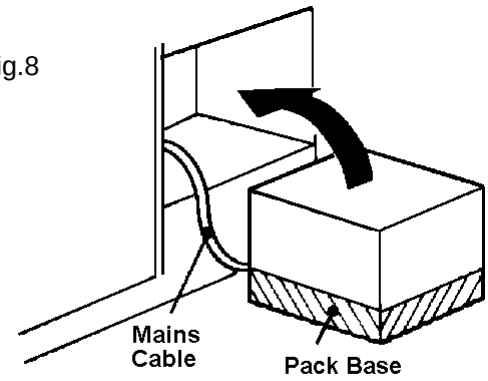
Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 44 if greater than 565mm.
- Position the cooker in front of the cabinet. See Fig. 8.
- Remove 4 screws which are securing the product to the wood inserts in the pack base. (See Fig. 9).
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the cooker into the cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**
  Warning: Do not attempt to lift this appliance by the handle(s).
- Each person should squat either side of the cooker.
- Tilt the cooker so that your hands can support the underside of the cooker.
- Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.
- Rest the rear underside of the cooker on the cabinet floor while your hands support the front.
- The cooker can be pushed fully into the cabinet. Take care to avoid Damaging the mains lead.
- Ensure the cooker is central in the cabinet and level.
- When the cooker is fully housed screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (See Fig. 10). It is advisable to turn each screw alternately to avoid damaging the trims.
- Switch on the cooker then refer to the operating instructions.

Fig.8



(Cable not supplied)

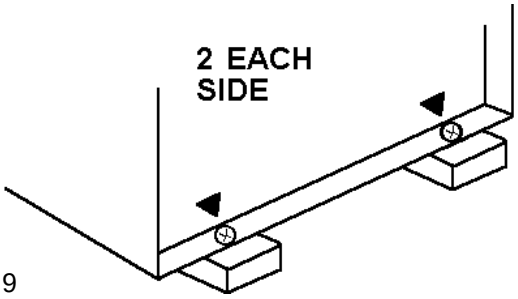


Fig.9

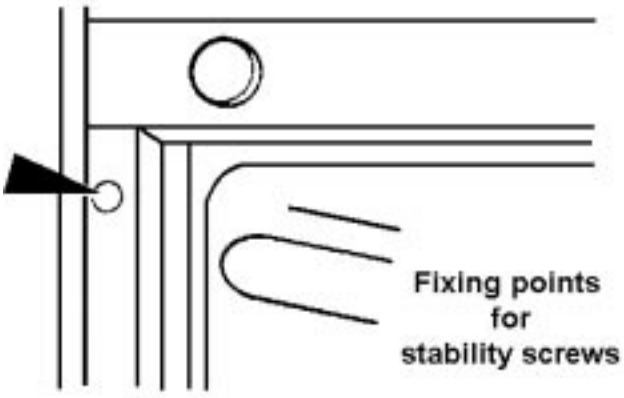


Fig.10

RATING PLATE REFERENCE

MAKE AND MODEL NO.	PRODUCT NO.	SERIAL NO.	DATE OF PURCHASE

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

AEG DOMESTIC APPLIANCES, 55 -77 HIGH STREET, SLOUGH,
BERKSHIRE. SL1 1DZ.
TELEPHONE 0870 5 350350

PART NUMBER : 311494101

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